



## **VENISON STEAK ROLLS**

6 Tbs. rice vinegar	6 Tbs. soy sauce
4 tsp. brown sugar	1 Tbs. sesame oil
Salt & pepper	16 asparagus spears
16 green onions	1 red bell pepper, sliced
2 lbs. venison steaks, cut into	16 strips, 1/4-1/2" thick

Pound each venison steak to 1/8-inch thick, then salt and pepper.

Marinate in mix of vinegar, soy sauce, brown sugar and sesame oil for 1/2-hour or overnight.

**Now We're  
Cookin'!**  
with  
**Martha Daniels**

Roll each slice of venison around a sprig of asparagus, onion and pepper slice, beginning at small end. Roll up and secure with toothpick. Place on greased baking sheet. Complete for all steak slices.

Pour remaining marinade over steak rolls and broil for 5 minutes or until desired doneness. Reserve marinade from baking sheet and thicken for serving sauce.